

**COURSE OUTLINE**  
**CMGT-145**  
**Foodservice Facility Planning**  
**3 Semester Hours**

**HOWARD COMMUNITY COLLEGE**

**Description**

This course focuses on the management and maintenance involving foodservice operations. Focus will be directed toward the comprehension and application involving the use of various forms of commercial equipment. Students will develop an in-depth understanding of the use and functionality of all forms of commercial equipment used in foodservice. Students will also learn the basics of facility layout and design of a commercial kitchen including space analysis. Students will be able to apply this course toward cost control decision making in the industry. (3 hours weekly)

**Overall Course Objectives**

Upon completion of this course the student will be able to:

1. List and explain different categories of commercial foodservice equipment and their functions.
2. Discuss the rationale of the basics of layout planning and design.
3. Analyze the different forms of energy and how they are used in the kitchen.
4. Develop a master utility conservation plan.
5. Analyze and develop troubleshooting techniques in repairing commercial equipment.
6. Identify work place improvements as they relate to worker productivity.
7. Develop a preventive maintenance schedule.
8. Conceptualize and develop a design of a commercial kitchen.

**Major Topics**

- I. Equipment identification and use
- II. Layout and design
- III. Facility management
- IV. Maintenance and cost control
- V. Worker productivity and space design

**Course Requirements**

Full chef uniform will be required for all class sessions.

Grading/exams: Grading procedures will be determined by the individual faculty member, but will include exams, reports, working with team members, and functioning in the culinary setting . Students will also be required to complete a semester-long project in developing a restaurant.

**Other Course Information**

Course to be offered in a culinary lab (commercial kitchen) setting.